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Seeded Sourdough, Smoked Butter	\$3.5
Oyster, Tamarind, Chilli	\$4.5
Salmon Ceviche, Prawn Crackers, Black Ants	\$27
Steak Tartare, Yolk, Worms	\$29
Scallop, Smoked Guanciale, Cauliflower	\$27
Prawn, Semolina Noodle, Wood Ear	\$34
Octopus, Smoked Potato, Harissa	\$28
KFD, Corn, Lime	\$32
Market Fish, Miso Corn, Togarashi	\$36
Chicken, Honey Carrot, Goats Curd	\$34
Pork Belly, Soy Shiitake, Blood Plum	\$36
Lamb, Freekeh, Labna	\$38
Brisket, Sugarloaf Slaw, Chipotle	\$39

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Jamaican Jerk Chicken	\$60
Crispy Crackle Pork Belly	\$70
Slow Roasted Lamb Shoulder	\$95

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Salt 'n' Vinegar Fries	\$10
Iceberg, Green Goddess	\$10
Mustard Greens, Ginger, Sesame	\$10
Kipfler, Wagyu Fat, Rosemary	\$10
Fried Rice, Lemongrass, Pepper	\$10

Curry Peanuts	\$7
Truffled Popcorn	\$7
Sicilian Olives, Garlic	\$7

Fig, Ricotta, Honey	\$16
Chocolate , Chocolate, Chocolate	\$16
Frozen Mango, Ginger Granita, Lychee	\$16
Chef's Cheese Selection w/ Quince, Apple, Lavosh	
One/ \$15 Two/ \$26 Three/ \$38	